**BUSY BAKERS TUESDAY 8th JUNE 2021**

**VELVET CAKE**

Serves 12

280g caster sugar mixing bowl

175g butter food mixer

3 eggs 2 small bowls

280g SR flour sieve and plate/dish

75g cocoa electric hand whisk

150ml buttermilk tablespoon/large metal spoon

1tsp white wine vinegar spatula

85g full fat soft cheese

75g raspberries – pureed and sieved to remove seeds

**Filling/topping**

200g icing sugar

50g soft butter

140g soft cream cheese

150g whole raspberries

2x20cm/8inch cake tins greased and base lined

Preheat oven Electric 180C/Fan 160C, Gas 4

Method

1. Puree and sieve raspberries to remove seeds
2. Sieve flour and cocoa into a bowl
3. Place butter and sugar in another bowl
4. Mix pureed raspberries, buttermilk, white wine vinegar, soft cheese and food colouring together
5. Beat butter and sugar, with electric hand whisk, until very light and fluffy
6. Gradually beat in eggs
7. Fold in half flour mixture, using a metal spoon
8. Fold in half the buttermilk mixture
9. Fold in remaining flour mixture and then the remaining buttermilk mixture
10. Pour into tins and bake for 20-25mins
11. Leave to cool for 10mins and then place on cooling wires
12. Filling – mix icing sugar and butter together until soft. Stir in cream cheese
13. Sandwich cake with half of the filling and the raspberries, keeping some back for decoration on top of the cake
14. Spread remaining cream filling on top of the cake and decorate with a few fresh raspberries, dust over a little icing sugar
15. Store in the fridge

**If you want this as ‘Red Velvet’ cake add about half teaspoon, or more, of red food colouring**

**OVEN BAKED PARMESAN CHICKEN**

Serves 4

60g/2oz fresh breadcrumbs small bowl

75g/3oz parmesan cheese grater

2 spring onions chopping board & sharp knife

Lemon (you will need only half) lemon squeezer

4tbsp butter small pan

Salt & pepper

4 chicken breasts

2 tbsp chopped parsley

Pre heat oven Electric 190C/Fan 170C, Gas 5

Method

1. Take rind from half lemon and juice
2. Finely slice the spring onions
3. Place breadcrumbs, spring onions, parmesan, lemon rind, salt & pepper in bowl
4. Melt butter and add to breadcrumb mix
5. Mix well
6. Divide into 4
7. Press mixture onto chicken breasts to form an even coat
8. Place chicken in a buttered dish or baking tray and cook for approx. 30mins, depends on thickness of chicken
9. Remove from dish, add lemon juice and parsley to the buttery juices and mix well
10. Pour the buttery juices over the chicken

**PIZZA CHICKEN**

Serves 2

2 chicken breasts chopping board & sharp knife

1 onion garlic press

4 mushrooms cling film

3 cloves garlic rolling pin

½ red or green pepper frying pan

1tbsp tomato puree

1 tin chopped tomatoes

Low fat spray

½tsp Oregano

Salt & Pepper

50g/2oz grated cheese

Casserole dish with lid or foil

Preheat oven Electric 180C/Fan 160C, Gas 4

**Method**

1. Peel and finely chop onion
2. Wipe and slice mushroom
3. Dice pepper
4. Peel and crush garlic
5. Spray frying pan and add onion, pepper and mushrooms. Cook for 3-5 mins, covering and allow to sweat
6. Add garlic
7. Stir in tomato puree, tomatoes and oregano
8. Season. Cover and simmer for about 15mins. Stir occasionally. The aim is to reduce to a thick paste. Put to one side
9. Line chopping board with cling film, lay chicken on top and cover with cling film. Using a rolling pin flatten the chicken
10. Spray frying pan and seal chicken
11. Place in casserole
12. Spoon tomato topping over each chicken breast
13. Cover and cook for 30-40mins, check temperature
14. Sprinkle over cheese and cook until cheese is melted
15. Serve with salad

**RASPBERRY AND CHOCOLATE ICE CREAM**

Serves 8-10

225g raspberries small pan

1tbsp caster sugar liquidiser

juice of ½lemon lemon squeezer

400mldouble cream mixing bowl

1tbsp vanilla paste electric mixer

275g condensed milk

200g dark chocolate

900g loaf tin, lined either with cling film or baking parchment, leaving some overhanging the tin

**Method**

1. Melt chocolate
2. Put 175g raspberries into a pan with the lemon juice and sugar
3. Heat gently and simmer for approx. 3mins, until the fruit has softened slightly
4. Whiz in food processor until smooth
5. In a large bowl whisk double cream, condensed milk and vanilla paste until soft peaks form
6. Pour in raspberry puree
7. Stir carefully as it is simply to ‘marble’ the cream
8. Place remaining raspberries in the base of the cake tin
9. Spoon over a third of the cream mixture and level out
10. Drizzle over half the chocolate
11. Spoon over third of cream, level
12. Drizzle over remaining chocolate
13. Top with remaining cream
14. Cover
15. Freeze for at least 8 hours
16. Sit for 10mins out of the freezer before serving
17. Using the clingfilm/paper, tip on to serving plate
18. Remove paper
19. Drizzle over chocolate, a few raspberries and a light dust of icing sugar
20. Enjoy!!